

# Tri-Tip Crostini

## with Balsamic Herb and Blackberry Tea Glaze

These elegant crostini feature tender tri-tip beef, topped with a rich balsamic herb and blackberry tea glaze, served on a crispy baguette slice for a delightful combination of textures and flavors.

**PREP TIME:** 20 minutes

**TOTAL TIME:** 50 minutes

**COOK TIME:** 30 minutes

1 lb tri-tip beef  
1 T olive oil  
1/2 t salt  
1/4 t black pepper  
1/2 C balsamic vinegar  
1 T honey  
1 t Dijon mustard  
1 t fresh rosemary, finely chopped

1 t fresh thyme, finely chopped  
1/4 C pomegranate arils  
1/2 C Blackberry Tea (Adagio.com),  
brewed and strained  
1 baguette, sliced into 1/2-inch slices  
1/4 C goat cheese, crumbled  
1/4 C arugula

**PREPARE TRI-TIP:** Preheat your oven to 375°F. Season the tri-tip with olive oil, salt, and black pepper. Sear the tri-tip in a hot skillet until browned on all sides, about 3-4 minutes per side. Transfer to the oven and roast until the internal temperature reaches 130°F for medium-rare, about 20-25 minutes. Let rest for 10 minutes before slicing thinly.

**PREPARE BALSAMIC HERB AND BLACKBERRY TEA GLAZE:** In a small saucepan, combine the balsamic vinegar, honey, Dijon mustard, rosemary, thyme, pomegranate arils, and Blackberry Tea. Bring to a boil, then reduce heat and simmer until the glaze thickens, about 5-7 minutes.

**ASSEMBLE CROSTINI:** Toast the baguette slices until golden brown. Spread a thin layer of goat cheese on each slice. Top with a few arugula leaves and a slice of tri-tip. Drizzle with the balsamic herb and blackberry tea glaze. Serve immediately.